

USE OF FAMILY 8 ENZYMES WITH XYLANOLYTIC ACTIVITY IN BAKING

Abstract of the Disclosure

The present invention describes a method to improve the properties of a dough and/or a baked product by adding a bread or dough-improving agent containing a enzyme with xylanolytic activity belonging to glycoside hydrolases family 8. Preferred enzymes are the psychrophilic xylanase from *Pseudoalteromonas haloplanktis* and the mesophilic xylanase Y from *Bacillus halodurans* C-125.